

Discussion points for the BEUC workshop on food safety - 2002

- Public or consumer information to ensure health and safety in food consumption
 - education of children
 - emphasis of the key roles of handling, cooking and storage
 - responsible, meaningful labelling and the intended use of foods
 - home hygiene
 - responsible management of food service outlets

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- Food safety - risk communication
 - perspective on risk
 - technical accuracy in media coverage
 - EFSA to establish itself as the point of reference
 - NGOs to act responsibly

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- **Accessibility of food safety systems**
 - how to spread effective principles and techniques *e.g. HACCP* from ‘large’ industry to SME’s
 - de-mystification of the principles of safe supply of food
 - consensus on the correct balance between regulation and self-regulation

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- Changes in the origin of food
 - complex, international supply chains for food
 - European food safety systems built to manage safety in foods of European origin
 - unexpected hazards in familiar foods
 - appropriate risk management and risk communication without trade restriction